

## TAVOLO

### SALUMI | 14

#### KABANOSY

smoked, pork, garlic, black pepper, marjoram, City Block Salumeria, Memphis, TN

#### CAPICOLA

coppa, fennel, garlic, black pepper, white wine, City Block Salumeria, Memphis, TN

#### GUANCIALE

roasted garlic, rosemary, bay, City Block Salumeria, Memphis, TN

#### MORTADELLA

pork, pistacho, lardo, garlic, City Block Salumeria, Memphis, TN

#### PROSCIUTTO

Italian cured ham, Emilia-Romagna, Italy

### FORMAGGI | 15

#### BEEMSTER GRAS

firm, cow's milk, Holland

#### CYPRESS GROVE TRUFFLE TREMOR

soft-ripened, truffles, goat cheese, Accata, CA

#### GORGONZOLA DOLCE

veined cow's milk cheese, Piedmont, Italy

#### LA TUR

soft-ripened goat-cow-sheep's milk cheese, Bosia, Italy

### GIARDINI | 14

#### SQUASH

creme fraiche, chives, frito misto

#### TURNIPS

brown butter, grana padano, parmesan frico

#### PANNA COTTA

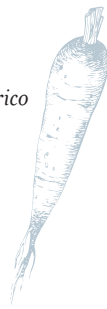
celery root, mushrooms, rosemary

#### CITRUS SALAD

winter citrus, fennel, chili, hazelnut, basil

### GRANDE TAVOLO

ALL THREE | 39



## ANTIPASTI

#### A|M BREAKFAST | 12

63 degree egg, pork belly, polenta, pork rinds

#### CHICKEN LIVER TOAST | 11

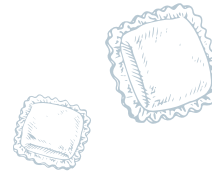
sourdough, satsuma, apple, mint, sorrel

#### A|M SALAD | 9

mixed greens, focaccia, lemon, parmesan frico

#### CRÉPINETTE | 14

pork shoulder, fig, frisée, apple, lime, cumin



## PRIMI

#### MAW MAW'S RAVIOLI | 14

maw maw's gravy

#### POTATO GNOCCHI | 12

mint pesto, peas, ricotta, lemon

#### RADIATORI | 13

barese ragu, broccoli, panna gratta

#### STRACCIATELLE | 14

crab, tomato, basil, bacon, arugula, ciabatta

#### CRUDO | 11

cobia, citrus, pistachio, fennel, herbs

#### SOUP | 13

veal, rice, spinach, chicken broth

#### OCTOPUS | 15

aioli, fennel, meyer lemon, serrano, sundried tomatoes, sun-chokes

#### SCARPINOCC | 14

salumi, tomato, lemon, jalapeño, gremolata

#### MAFALDE | 14

duck ragu, vacche rosse

#### BUCATINI CARBONARA | 14

guanciale, egg, grana padano, black pepper

## SECONDI

#### LAMB | 31

caramelized onion, kalamata, cabbage, barese, tomato, gremolata

#### SCALLOPS | 33

asparagus, mushrooms, spinach, bagna cauda

#### CHICKEN | 26

turnips, kale, creme fraiche, frico

#### PORK | 32

potatoes, kale, onions, whole grain mustard, tarragon

#### SNAPPER | 34

beans, peas, radicchio, anchovy, pork brodo

#### QUAIL | 29

duck, foie gras, truffle, kale, potato

Please inform your server of any dietary allergies. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.



## FEBRUARY 2019

EXECUTIVE CHEFS: Andy Ticer and Michael Hudman

CHEF DE CUISINE: Chad Harrison

ANDREWMICHAELITALIANKITCHEN.COM

712 Brookhaven Circle | Memphis, TN 38117 | 901.347.3569



## CHEFS' TASTING | 65

WINE PAIRING | 35

ELEVATED WINE PAIRING | 65

GOLDEN TILE

DUCK

TORTELLINI

BEEF

AFFOGATO



## WHITE WINE BY THE GLASS

**SCARPETTA | 11.5**  
*Pinot Grigio, Friuli*

**WEINGUT STADT KREMS | 13**  
*Gruner Veltliner, Austria*

**GALERIE "NAISSANCE" | 16**  
*Sauvignon Blanc, Napa*

**CLOS DU TUE-BŒUF, "LE P'TIT BLANC" | 14**  
*Sauvignon Blanc, Chardonnay, France*

**HECHT & BANNIER | 9**  
*White Blend, Languedoc*

**DOMAINE PAPAGIANNAKOS | 13**  
*Savatiano, Greece*

**CASTELLO MONACI, "PETRALUCE" | 13**  
*Verdeca, Puglia*

**SCARPETTA, FRICO BIANCO | 10**  
*Friulano-Chardonnay, Friuli*

**AUSONIA, "MACHAON" | 15**  
*Pecorino, Abruzzo*

**NINO NEGRI, "CA'BRIONE" | 18**  
*Sauvignon-Chardonnay-Nebbiolo-Incrocio Manzoni, Lombardy*

**WINDRACER | 18**  
*Chardonnay, Anderson Valley*

**RODNEY STRONG | 10**  
*Chardonnay, Sonoma County*

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## ROSÉ WINE BY THE GLASS

**IL BORRO, ROSÉ | 10**  
*Sangiovese, Tuscany*

**ROSÉ DE PRINTEMPS | 12**  
*Syrah-Grenache-Cinsault, Provence*

**KTIMA PAVLIDIS, "THEMA" | 16**  
*Tempranillo, Drama, Greece*

## SPARKLING WINE BY THE GLASS

**LA BELLA, PROSECCO | 10**  
*Glera, Friuli*

**DAMA DEL ROVERE | 16**  
*Sparkling Durello, Veneto*

**CHAMPAGNE DELAMOTTE | 27**  
*Chardonnay Blend, Le Mesnil-sur-Oger*

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## RED WINE BY THE GLASS

**REMOISSENET, BOURGOGNE | 25**  
*Pinot Noir, Burgundy*

**COOPER MOUNTAIN | 16**  
*Gamay Noir, Willamette Valley*

**POGGIO ALLE SUGHERE | 9**  
*Sangiovese, Tuscany*

**FARNESE "FANTINI" | 10**  
*Sangiovese, Abruzzo*

**SCARPETTA | 13**  
*Barbera del Monferrato, Piedmont*

**ROCCA DI MONTEGROSSI | 17**  
*Chianti Classico, Tuscany*

**ERIC TEXIER, "ST. JULIEN EN ST. ALBAN" | 15**  
*Syrah, Rhone*

**MASSERIA LIVELI | 16**  
*Susmaniello, Puglia*

**IL FAUNO DI ARCANUM | 17**  
*Merlot Blend, Tuscany*

**NAPA SMITH | 18**  
*Cabernet Sauvignon, Napa Valley*

**REVANA FAMILY, "TERROIR SELECTION" | 42**  
*Cabernet Sauvignon, Napa Valley*

## CRAFT BEER

**WISEACRE, MEMPHIS SANDS | 7**  
*Lager, Memphis, TN*

**CROSTOWN, SIREN | 7**  
*Blonde Ale, Memphis, TN*

**WISEACRE, TINY BOMB | 7**  
*American Pilsner, Memphis, Tennessee*

**CIGAR CITY, GUAYABERA | 8**  
*Citra Pale Ale, Tampa, Florida*

**NEW BELGIUM, GLÜTINY | 7**  
*Gluten Free Pale Ale, Fort Collins, Colorado*

**WISEACRE, ANANDA | 7**  
*IPA, Memphis, Tennessee*

**WISEACRE, ADJECTIVE ANIMAL | 9**  
*Double IPA, Memphis, Tennessee*

**WISEACRE, PRANK CALLS TO SATAN | 7.5**  
*Hoppy Black Ale, Memphis, Tennessee*

**WISEACRE, GOTTA GET UP TO GET DOWN | 7**  
*Coffee Stout, Memphis, Tennessee*

**O'DOUL'S, N.A. | 5**  
*N.A. Lager, St. Louis, Missouri*

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## FOR ALL AGES

**LOVELY RITA | 6**  
*cranberry, mint, grapefruit, lemon, orange, tojo chico*

**DAY TRIPPER | 6**  
*grapefruit, lime, honey, meyer lemon shrub, jalapeño, tojo chico*

*We designed the Cocktail Menu at Andrew Michael Italian Kitchen as a healthy mix of classic drinks and new ideas to stimulate the palate before your meal. We find that cocktails shared over a charcuterie plate or slate of fine cheeses help to gather around the table, shed the anxieties of the day, and begin a meal.*

*We base our cocktails on spirits, hoping to complement and enhance the flavor of the spirit rather than mask it. If there is something that you don't see but would like to have, if we can, our bartenders will be happy to mix it for you.*

## COCKTAILS

### ELDER STATESMEN

*A Gathering of Southern Gentlemen and Italian Aristocrats*

**LA VIE EN ROSA | 13**  
*yellow chartreuse, carpano bianco, cocchi rosa, grapefruit, lemon bitters, saline, sparkling wine*

**OLD DOM ROCK N' ROLL | 11**  
*old dominick vodka, st. germaine, vin glögg, lemon, cranberry, mint, lemon bitters, sparkling wine*

**MY SHERRY AMOUR | 10**  
*fino sherry, carpano antica, luxardo bitter bianco, cappelletti, lemon, orange*

**8 DAYS A LEEK | 14**  
*sipsmith london dry, old dominick southern, vya dry, ancho reyes verde, charred leek shrub*

**99 BOTTLES OF BYRRH ON THE WALL | 12**  
*magnus, byrrh, braulio, sandeman port, lemon bitters, lemon, honey*

**HELL'S BELLES | 14**  
*a & m small batch belle meade, vya sweet, vya whisper dry, bassano amaro, orange bitters*

### FRESHMEN

*New Ideas in Cocktails from Behind the Bar*

**DON'T YOU (FERNET ABOUT ME) | 10**  
*tattersall fernet, cocchi americano, green chartreuse, tonic, orange*

**GOOD GOLLY MISS MOLÉ | 14**  
*real McCoy 5 year, smith & cross, falernum, priqly pear, molé, orange bitters, lime, demerara, tojo chico, peychaud's*

**HOUSE OF THE RISING SUNTORY | 12**  
*suntory toki, 13th colony rye, braulio, lemon, meyer lemon shrub, honey, jalapeño*

**MEZCALIFORNICATION | 11**  
*verde mezcal, cynar 70, lime, cucumber, basil*

**PAPA WAS A ROLLING STÖN | 10**  
*stön, crème de banane, fernet branca, lemon, grapefruit, angostura, honey, eggwhite*

**WE GOT THE BEET | 13**  
*rittenhouse, cynar, absinthe, demerara, chabagne vinegar, beet*